



THE
ARBOUR



2026

NEW YEARS EVE DINNER MENU

THREE COURSE - \$129 PER PERSON

Appetizers (choice of)

Crab cake, shaved fennel salad, tartar sauce, caper berries

Seared yellowfin tuna, green olive and pepper tapenade, olive oil pearls

Cesar salad, romaine lettuce, rosemary croutons, sliced almonds, aged parmesan cheese

Beet salad, pomegranate vinaigrette, endive, wild arugula, goat cheese, pumpkin seeds

Chestnut soup, roasted chestnuts and celery root, truffle oil

Entrees (choice of)

Filet Mignon, potato puree, artichoke heart, truffle hollandaise

Pork chop, potato gnocchi, wild mushrooms, snap peas, peppercorn sauce

Maine Lobster risotto, winter root vegetables, aged parmesan cheese

Diver scallops, english peas, hearts of palm, red bean, wasabi cream, pea shoots

Fresh fettuccine pasta, piquillo pepper pesto, chili flakes and lemon zest

Desserts (choice of)

Chocolate mousse cake, candied hazelnut, chocolate sauce

New York style cheesecake, persimmon puree, lace tuile

Lemon tart, fresh blackberry jam, toasted meringue, vanilla creme

Acai sorbet, lemon macaron cookie

REGULAR DINNER MENU UNAVAILABLE ON 12/31